



GRAND | HYATT™  
HONG KONG

## COCKTAILS

### AMARETTO FASHIONED

Buffalo Trace Bourbon, Disaronno Amaretto, Angostura bitter

### CAFFE AL LIMONE

Homemade Limoncello, Tia Maria, Espresso coffee, Imperdibile tonic

### DIRTY NEGRONI

Olive Oil washed Gin, Antica Formula, Campari, olive saline

### GRAPPA COLADA

Marzadro Grappa, coconut syrup, lime, pineapple juice

### NOCCI O RENA

Bacardi Rum, Frangelico, amarena cherry syrup, lemon juice, methyl cellulose

### PINK LADY

Malfy "Rosa" Gin, Cointreau, grapefruit juice, rosemary

160

## VENETIAN CRAFT BEER - BAV (330ml)

"MISS P" - PILSNER

"STRIKE" - IPA

"FURIA" - SCOTCH ALE

98

## ALCOHOL-FREE

### AMERICA "NO"

Venti "Amaro Analcolico", Imperdibile "Spritz"

### GIN TONIC "ZERO"

Sabatini "0.0", Imperdibile tonic, rosemary

### WHISKEY "DRY"

Lyre's "American Malt", Fever-Tree ginger beer

110

## SICILIAN ARTISAN SODA - BIOPLOSE

### CEDRATA

Well balanced between cedar and citrus, bitter and sweet aftertaste

### CHINOTTO

Combination of rhubarb, vanilla with citrus and floral scent

### GAZZOSA

Lemon scent, slightly sweet and sour, and refreshing

### LIMONATA

Classic style of Sicilian lemonade

75

All prices are in HK\$ and subject to 10% service charge.

## ANTIPASTI DALLA DISPENSA

  ANTIPASTO ALL' ITALIANA

Chef's selection of cold cuts, Parmigiano cheese, pickles  
190 per person (min.2)

  40+ month aged S.Daniele ham and Italian cantaloupe melon  
240

  PDO Culatello di Zibello  
220

  Chef's selection of Italian artisanal cheeses  
230

### SOTTACETI

 Marinated olives, baby artichoke and ricotta stuffed baby peppers  
120

 Poached oyster, green apple, lemon dressing  
90 per piece

## ANTIPASTI

  BARBABIETOLE AL SALE

Salt baked beetroot, sea asparagus, mustard citronette  
250

 MOZZARELLA, POMODORI, BASILICO

Artisanal mozzarella, panzanella emulsion, roasted cherry tomatoes, basil  
280

  VITELLO TONNATO

Roasted milk-fed veal, tuna sauce, caper leaf  
270

   TAGLIATELLE DI SEPPIA

Grilled cuttlefish strings, Sicilian almond cream, trout roe, dill  
290

 BATTUTA DI MANZO

Beef tenderloin tartare, buffalo milk yogurt, Oscietra caviar, chicken consommé jelly  
380

## PASTA

  SPAGHETTI ALL' ASTICE

Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil  
410

  RISO AL POMODORO, STRACCIATELLA, MELANZANA

Carnaroli rice, cherry tomato sauce, stracciatella cheese, smoked eggplant  
280

 GNOCCO DI SPINACI, VONGOLE, LIMONE

Homemade spinach gnocchi, clams, squid, lemon emulsion  
330

 SCIALATELLI AI CARCIOFI E BOTTARGA D'UOVO

Homemade semolina pasta, artichokes, cured egg yolk  
310

 PAPPARDELLE ALLO ZAFFERANO E RAGOUT D'ANATRA

Homemade saffron pappardelle, duck ragout, aged ricotta cheese  
290

## TO SHARE

 CANDELE ALLA GENOVESE

Broken candele pasta, braised Montoro onions, beef short rib,  
36 month Parmigiano  
640

  MEZZI PACCHERI ALLA VODKA E GRANCHIO REALE

Artisanal half paccheri, aurora sauce, vodka, poached king crab

## SECONDI

  LOMBATA DI WAGYU

Grilled Wagyu M5 sirloin, green asparagus, purple potatoes, pickled Tropea onion  
640

  FILETTO DI MAIALE

Slow cooked pork tenderloin, apple puree, Swiss chard, red wine jus  
430

  MERLUZZO IN GUAZZETTO

Seared cod, prawn and clam "guazzetto", cherry tomato, basil  
490

  BRANZINO IN PADELLA

Pan fried Mediterranean seabass, scapece zucchini emulsion, mint  
560

## TO SHARE

  POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA

Roman clay pot baked chicken, morel mushrooms, pearl onions  
(Limited availability)  
820

 BISTECCA ALLA FIORENTINA

Grilled 1 Kg dry-aged Italian marbled beef Porterhouse  
(Allow 30 minutes cooking time)  
1380

   MORO AL LIMONE

Braised Patagonian toothfish, lemon glaze, mussels, capers  
920

## CONTORNI 90 each

BROCCOLINI SALTATI

Sautéed broccolini, garlic oil, chilli

ASPARAGI ALLA GRIGLIA

Grilled asparagus, lemon zest

PATATE AL FORNO

Roasted potatoes, rosemary

ZUCCHINE ALLA SCAPECE

Deep fried zucchini, mint, white balsamic dressing

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  
 Sustainably sourced seafood

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.  
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

All prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified,  
an internationally recognized food safety management system.

# CHEF'S SEASONAL MENU

5 course set 1,080 per person  
For the entire table only

4 glass wine pairing 580 per person  
Alcohol-free pairing 380 per person

## COMPANATICO

To enjoy with our freshly baked Grissini

 MOZZARELLA, POMODORI, BASILICO  
Artisanal mozzarella, panzanella emulsion, roasted cherry tomato, basil

  CAPOCOLLO E MELONE  
Capocollo ham from Martina Franca and cantaloupe melon

  MANTECATO DI BACCALÀ  
Salted cod fish and potato mousse, black olive dust, lemon zests

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  POLPO E PATATE  
Slow-cooked octopus, potato salad, dry tomato mayo, Gaeta olive

...

  SPAGHETTI ALL'ASTICE  
Spaghetti, sustainable Atlantic lobster, piennolo tomato, basil

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  LOMBATA DI WAGYU  
Grilled Wagyu M5 sirloin, green asparagus, purple potatoes, pickled Tropea onions

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   TIRAMISÙ ALL'AMARETTO  
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liquor

 CAFFÈ E FRIVOLEZZE  
Coffee or tea and petit fours

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